



**PROPER CORNISH LTD  
FINISHED PRODUCT SPECIFICATION  
(FROZEN PRODUCTS)**

**QA-090A/4**

**Section A – Supplier Details**

<b>Registered Address:</b> Proper Cornish Ltd Western House Lucknow Road Bodmin Cornwall PL31 1EZ Tel: 01208 265830 Fax: 01208 78713 E-mail: <a href="mailto:propercornish@propercornish.co.uk">propercornish@propercornish.co.uk</a> Website: <a href="http://www.propercornish.co.uk">www.propercornish.co.uk</a>	<b>Manufacturing Address:</b>  Proper Cornish Ltd 19 Paardeberg Road Bodmin Cornwall PL31 1EY  (all other details the same)
<b>Technical Contact Name</b>	David Rowe
<b>Technical Telephone No.</b>	01208 261318
<b>Technical Email Address</b>	<a href="mailto:david.rowe@propercornish.co.uk">david.rowe@propercornish.co.uk</a>
<b>Commercial Contact Name</b>	David Jeffs
<b>Commercial Telephone No.</b>	01208 261302
<b>Commercial Email Address</b>	david.jeffs@propercornish.co.uk

**Section B – General Product Information**

<b>Product Title:</b>	Beef Pasty 283g
<b>Product Description:</b>	Prime minced beef mixed with fresh vegetables encased in a hand crimped pastry case, frozen unbaked.
<b>Product Code:</b>	46055
<b>Product Type:</b>	Uncooked Frozen
<b>Product Marking:</b>	1 Fork Mark
<b>Factory Licence No:</b>	UK CQ515 EC

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
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**SECTION C - Compound Ingredient Information**

<b>Ingredient</b>	<b>Breakdown</b>	<b>Position In Ingredient Ranking</b>
<b>WHEAT</b> Flour	<b>WHEAT</b> Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine	1
Vegetable Margarine	Palm, Rapeseed and Sunflower Oils), Water, Salt, Lemon Juice	4
White Shortening	Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice	8
		9
Pastry Glaze	Water, <b>MILK</b> Proteins, Dextrose, Rapeseed Oil	

**Ingredients in Descending Order: (based on uncooked product)**

**WHEAT** Flour (**WHEAT** Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine), Potato, Beef (12.5%), Vegetable Margarine [(Palm, Rapeseed and Sunflower Oil), Water, Salt, Lemon Juice], Water, Onion, Swede, White Shortening (Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice), Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), Salt, Black Pepper, White Pepper.

**Allergy Advice:** For allergens, including cereals containing gluten, see ingredients in **BOLD TEXT**

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**SECTION D - Recipe Details**

Ingredients listed in descending order.

<b>INGREDIENT</b>	<b>SUPPLIER</b> (See Proper Cornish Approved Suppliers List)	<b>TEST</b>	<b>FREQUENCY</b>	<b>STANDARD</b>	<b>REJECT</b>
<b>Pastry</b>					
Wheat Flour	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Vegetable Margarine	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Water	South West Water	In-house Swab Tests Micro Testing	Monthly Quarterly	Conformance to RM specification	Out of specification Inform SW Water
White Shortening	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
<b>Filling</b>					
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beef	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0oC – 5oC	Out of specification
Onion	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Swede	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Black Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
White Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
<b>Glaze</b>					
Glaze	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

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**SECTION E – Physical Properties**

<b>Pack Size:</b>	20
<b>Declared Product Weight:</b>	283g
<b>Storage &amp; Temperature Instructions</b>	Keep frozen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 10 high
<b>Cooking/Heating Guidelines</b>	Oven – Arrange frozen products on a baking tray and place into a pre-heated oven at 200°C/Gas mark 6. Bake for approximately 40-45 minutes until golden brown. Ensure product is piping hot before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer's handbook for best results).
<b>Legal Minimum Meat Content:</b>	12.5% (Based on uncooked product)

**Physical Attributes:**

<b>Description</b>	<b>Deposit Weight + tolerance (g)</b>	<b>Percentage</b>
Pastry	145g ± 5g	51%
Filling (of which meat)	138g ± 5g	49%
Total Weight Unbaked	283g ± 10g	
Glaze	2g approx.	

**SECTION F – Dietary and Allergy Data**

<b>FREE FROM</b>	<b>YES / NO</b>	<b>Declared on Label</b>
Egg & Egg Derivatives	Yes	No
Milk & Milk Derivatives	No	Yes
Lactose	No	No
Wheat & Wheat Derivatives	No	Yes
Maize & Maize Derivatives	Yes	No
Gluten Or Cereals Containing Gluten	No	Yes
Soya & Soya Derivatives	Yes	No
Additives And Processing Aids	Yes	No
Artificial Colours	Yes	No
Azo & Coal Tar Dyes	Yes	No
All Added Colours	Yes	No
Benzoates	Yes	No
Bha/Bht (E320/321)	Yes	No
Artificial Flavours	Yes	No

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All Preservatives	Yes	No
Sulphur Dioxides Or Sulphites (>10mg/Kg)	Yes	No
Glutamates	Yes	No
Aspartame	Yes	No
Yeast & Yeast Derivatives	Yes	No
Nuts & Nut Derivatives	Yes	No
Sesame Seeds & Derivatives	Yes	No
Fruit & Fruit Derivatives	No	Yes
Vegetable & Vegetable Derivatives	No	Yes
Mustard	Yes	No
Celery Or Celery Derivatives	Yes	No
Celeriac And Celeriac Derivatives	Yes	No
Fish (Excluding Shellfish) And Fish Derivatives	Yes	No
Crustaceans, Molluscs & Their Derivatives	Yes	No
Fish Oils	Yes	No
Beef (non UK)	No	Yes
Beef (UK Origin)	No	Yes
Pork	Yes	No
Lamb	Yes	No
Gelatine	Yes	No

<b>Suitable for</b>	<b>Yes</b>	<b>No</b>
Vegetarians		✓
Vegans		✓

**SECTION G – NUT STATEMENTS**

There are no nuts in this recipe and there are no nuts on site, however we cannot guarantee that the raw materials entering the site are nut free.

Declared on the label? No

**SECTION H - Genetically Modified Ingredients**

	<b>YES</b>	<b>NO</b>
Does the product contain any genetically modified ingredients		✓
Does the product contain any ingredients derived from a genetically modified source		✓
Is I.P Certification available for this product?		✓

**SECTION I - Shelf Life, Storage & Delivery**

Shelf Life (maximum & minimum)	Maximum – 18 months Minimum – 12months
Shelf life upon opening	As above if kept frozen
Storage Temp ( °C)	<-18°C
Handling Requirements	None



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**SECTION J - Organoleptic Description (Baked Product)**

Appearance	<p>Pastry – A circle of pastry, folded to form a semi-circular shape and sealed with a rope effect on the curved edge (the crimp). They are hand-finished products, which should be uniform in shape but not cloned. The crimp should be of an even thickness around the edge and across the top, neat with clear definitions and tightly rolled to enclose both edges of the pastry. The tail end of the crimp should be small, neat and pressed down firmly to seal</p> <p>The pasties have a fork mark in the centre of the product to aid identification and to allow steam and cooking juices to escape. Some gravy staining may occur.</p> <p>The pastry should be an even golden brown colour with highlights at the edges and a glossy finish.</p> <p>Filling - Generally the appearance will be tightly bound into one deposit. A mixture of meat and vegetables will be visible. The Meat will be deep beige with pinkish tones. The potato and onion will be an off white colour. The swede will vary from pale peach to deep orange due to seasonal variation. Flecks of pepper will be visible.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – The texture is firm and moist.</p>
Flavour	Natural meaty and peppery with sweet undertones from the swede and onion.
Aroma	A distinct meaty, peppery aroma.

**SECTION K - Nutritional Information**

Nutrient		Per 100g/ml	Per Unit (255g cooked)	Declared on Pack	Data Source
Energy	(K/J)	1067	2722	No	Nutricalc
Energy	(k/cal)	256	652	No	Nutricalc
Fat	(g)	15.3	39.1	No	Nutricalc
-of which saturates	(g)	7.6	19.3	No	Nutricalc
Carbohydrate	(g)	23.8	60.6	No	Nutricalc
-of which sugars	(g)	1.2	3.2	No	Nutricalc
Protein	(g)	5.4	13.7	No	Nutricalc
Salt	(g)	0.8	2.0	No	Nutricalc



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**SECTION L – Microbiological**

TEST	TARGET		REJECT	
	Baked	Unbaked	Baked	Unbaked
<i>Escherichia coli</i> Type 1	Absent in 1g	Absent in 1g	10cfu/g	100cfu/g
VTEC (if required)	Absent in 25g	Absent in 25g	Absent in 25g	Absent in 25g
<i>Staphylococcus</i> (coagulase positive)	10cfu/g	Absent in 1g	100cfu/g	100cfu/g
<i>Salmonella</i> /25g	Absent in 50g	Absent in 50g	Absent in 50g	Absent in 50g
<i>Clostridium perfringens</i>	10cfu/g	10cfu/g	100cfu/g	10 <sup>3</sup> cfu/g
<i>Bacillus cereus</i>	10cfu/g	Not tested	100cfu/g	Not tested

**SECTION M – Quality Checks & Foreign Body Detection Methods**

Test	Frequency		Parameters
Raw Material Assessment	All deliveries	Temperature No contamination Meets specification	Frozen <-18°C No tolerance No tolerance
Process Control	Every 30 mins on all lines	Temperature Weights Meets specification	As stated in HACCP ANALYSIS
Metal Detection	Every 30 mins	All products	2mm Ferrous 2.5mm non-Ferrous 2.5mm SS
Sieving	All flour	From bag	No contamination-reject
Glass Policy/Audit	Daily/Weekly -Dependant on risk assessment	All glass and brittle materials	No tolerances -reject

**SECTION N - Packaging Information**

Component	Outer Case	Lining Paper	Label	Tape
Material	Brown Cardboard Box	Silicon	Paper	Plastic Tape
Specification	507x197x169mm		250x100mm	
Primary / transit	Secondary	Secondary	Secondary	Secondary
Component weight / per case (g)	262g	9g	2g	3g

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	20
No. of Crates / Cases per pallet Layer	12
No. of Layers per Pallet	7
No. of Crates / Cases per pallet	84
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Pallet Wrap

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**SECTION O – HACCP FLOW DIAGRAM**

Refer to HACCP Document QA-12A

Scope and Applicability: This Specification confirms the standards adhered to by Proper Cornish for the product named as such. It is intended to provide authoritative and accurate information regarding composition. Processing, packaging, storage, consumer handling and the supplying company's control procedures and standards as they relate to product safety and quality. The specification thus provides an audit standard against which the conformance of the product may be judged and is intended to provide evidence of due diligence in relation to the Food Safety Act 1990.

**Authorised on behalf of Proper Cornish by**

**Name:** David Rowe

**Position:** Group Technical Manager

**Date of Issue:** 06/06/2014

**Signature:**

A handwritten signature in black ink, appearing to read "D Rowe", written over a horizontal line.

**Issue No:** 4